OHIO EDISON'S

CHRISTMAS Idea Book

from the
HOME ECONOMISTS
of
OHIO EDISON COMPANY

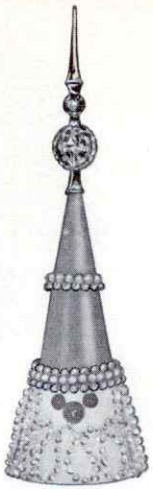
Topiary Tree

1 12 inch styrofoam ball
1 large flower pot
2 pounds plaster of Paris
1 2 foot dowel rod
Green ribbon
1 string 24 miniature lights
48 miniature Christmas ornaments
6 large boxes silver tinsel
1 package hair pins

Prepare plaster of Paris according to package directions in the flower pot. Secure dowel rod in the center of the pot, let plaster harden before continuing. Push the styrofoam ball down over the dowel rod. Starting at the bottom of the ball wind the miniature lights around, fastening each light and wire with a hair pin into the styrofoam. Starting at the top, wind double strands of tinsel around the ball. Fasten the tinsel in place by placing a hairpin through the loop of an ornament and then run the hairpin through the tinsel into the styrofoam. Tape the wire from the lights down the dowel rod and run plug out the back. Wrap the rod with green ribbon. Fill the rest of the flower pot with tinsel and place red and green bows at the foot of the rod.

The directions here are for "half" a tree, to be hung on a door or wall, etc.

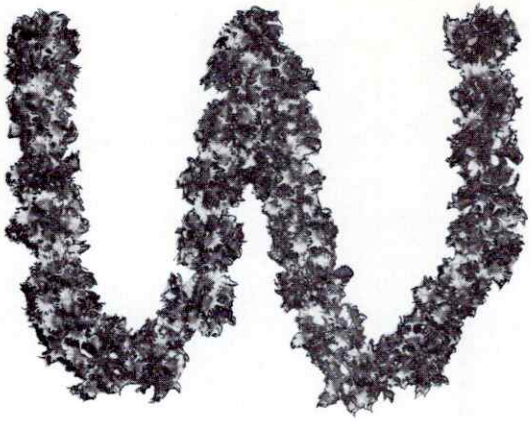
Form base structure: Push dowel into half of styrofoam ball, wire to secure. Cut other half of ball in half again. Wire this into half of plastic container. Push other end of dowel into styrofoam in container and wire. Wrap dowel with ribbon and tape ends down.



Santa "A GO GO"

1 12 inch styrofoam cone
1 package silver hair pins
1 package straight pins
1 pin-type socket
3 strands beads - green, blue, opalescent
1 12-inch square red construction paper
1 7 1/2-watt bulb
1 gold tree ornament
1 red tree ornament
1 extension cord
black construction paper

Hollow out the styrofoam cone as far up into the tip as possible. Roll the red paper to fit down over the cone as a hat. Cut three strands of beads to fit lower edge of hat and pin in place with straight pins. Cut two strands of beads to fit middle of hat, pin in place. Push a 7 1/2-watt clear bulb as far up into the hollow cone as possible. Loop the opalescent beads around the cone to form Santa's beard and hair, use hair pins to hold them in place (they will also hold the bulb and cord in place). Secure the gold tree ornament to the top of the hat. Use a miniature red ornament for Santa's nose and two circles of black construction paper for his eyes.



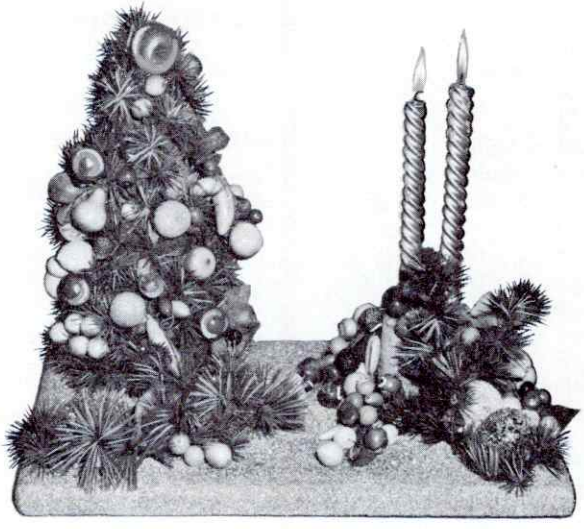
Holly Garland

1 Holly Garland

1 string of tiny lights

Wind string of lights through Holly Garland. Use to decorate stair rails, posts, or mantels.

If used outside, be sure to use an outdoor string of lights.



Della Robbia Glow

1 3" cube styrofoam

1 piece styrofoam, 16" x 2" x 12"

1 Della Robbia tree

Della Robbia fruit

3 gold ice ball lights

3 green ice ball lights

6 miniature pin-type sockets

3-4' lamp cord wire

2 12" green candles

Gold styrofoam spray paint

Round off edges of large piece of styrofoam and spray with gold paint. Cut holes for pin-type sockets and push the sockets into the styrofoam. Place the bulbs in the sockets and attach wires. Put plug on end of cord.

Cut two holes to fit candles in styrofoam cube. Spray with gold paint and attach to the base with styrofoam glue.

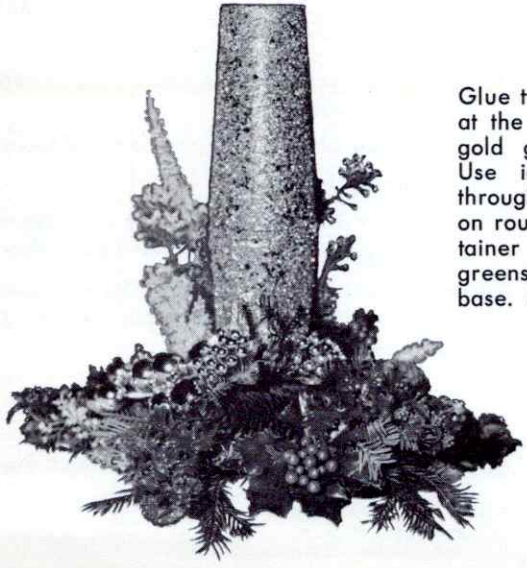
Place Della Robbia tree on base and arrange fruit and greens around candle base and lights.

Snifter Candelabra

- 1 clear glass snifter
- Colored glass chips, or marbles
- Styrofoam, 1" thick, cut to fit into top of snifter
- 3 cardboard tubes with small diameter
- Red velvet ribbon
- 3 small sockets and cord (e.g. sockets from string of Christmas tree lights)
- 3 "flicker-flame" bulbs
- Small bunch evergreens, plastic or live

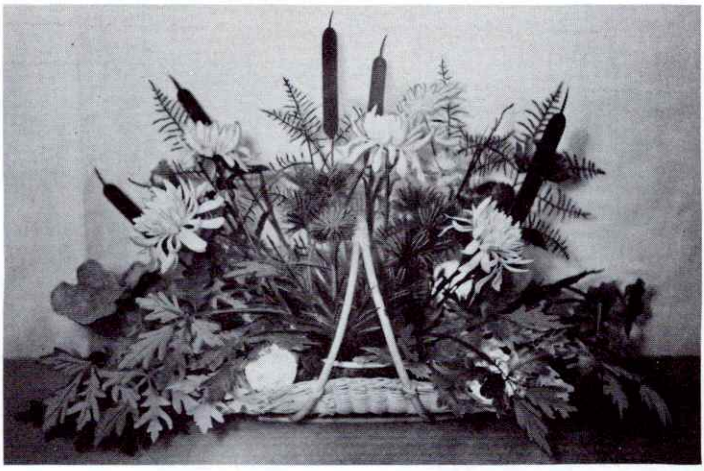
Make candles*: Wire and tape a socket into the top of each cardboard tube. Run cord from socket down inside of tube and tape at bottom. Wrap red ribbon around tube to cover. Fill snifter with glass chips or marbles. Cut styrofoam to fit top of snifter. Cut out three holes in styrofoam to hold candles. Fit styrofoam into top of snifter. Wrap any styrofoam that extends above snifter with red ribbon. Insert candles into holes in styrofoam in top of snifter. Bunch the three candle cords together and tape. Wire the three cords into a single cord and attach plug. Tape cord down back of snifter to base. Fill in around base of candles in styrofoam with evergreens, adding a large bow if desired.

*Note: If desired, use three candles from an old or discarded window candelabra, rather than making and wiring new ones.



TV Light

Glue two milkshake cartons together at the opening. Spray heavily with gold glitter. Cut hole in bottom. Use ice pick to punch holes all through the sides. Use small light on round styrofoam base. Place container over light. Add Christmas greens and red poinsettia at the base. Use as TV light.



Fall Fantasy

1 basket

4 ice balls

4 pin-type sockets

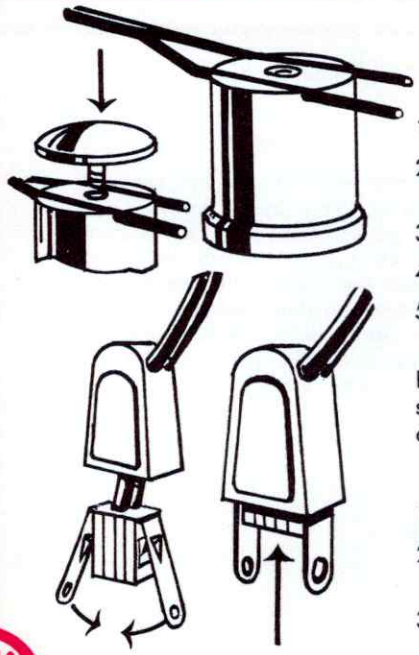
1 quick clamp plug

1 piece styrofoam

Fall flowers & greenery

Place the styrofoam base in the basket. Arrange the flowers and greenery in an attractive arrangement placing them in the styrofoam. Place four pin-type sockets on a piece of cord and attach a pin-type plug. Place this in the flower arrangement.

Variation: Make a Christmas decoration by substituting winter greenery for the fall flowers. Add a few Christmas ornaments and use ice balls in Christmas colors.



Pin-Type Socket

(also called ADD-ON SOCKET)

1. Unscrew cap.
2. Split electric cord through center ridge where socket is to be added.
3. Lay sections of cord in each groove of socket.
4. Screw cap on *tightly*.
5. First socket always goes on very end of cord. Others may be added along cord as desired.

If light does not work, unscrew cap. Be sure each section of cord is punctured by pin. Screw cap on tightly.

Quick Clamp Plug

1. Open plug.
2. Do not split cord or remove insulation. Push entire cord into plug opening.
3. Snap back together.

Christmas Scene

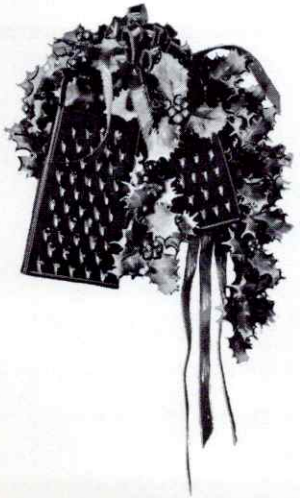
1 large picture frame
2 red Christmas deer
2 yards silver trim
Glitter cloth
Silver spray paint
Black spray paint
Cardboard box to fit back of frame
Box large-headed stick pins
300-watt white reflector
Flood R-40 bulb
Artificial Christmas greens

Paint frame flat black. Paint box silver. Arrange greens and decorations in attractive manner. Hang on wall or stand on table. Flood light with 300-watt reflector bulb.

Hanging Christmas Decoration

1 12 inch styrofoam ball
5 yards 36-inch white nylon net (cut in 6-inch widths)
1 string gold holly lights
1 2 foot plastic chain
4 boxes gray hair pins
15 gold decorative balls

Gather nylon net and pin to styrofoam ball. Add gold decorative balls. Arrange gold holly string of lights. Secure chain to styrofoam ball. Hang in appropriate area and connect to electrical outlet.



Kitchen Door Decoration

1 9 1/4 inch rectangular grater (painted flat black)
1 7 1/4 inch rectangular grater (painted flat black)
1 6 foot lamp cord wire
1 quick clamp plug
2 pin-type intermediate base sockets
2 orange C-9 1/2 10-watt intermediate base bulbs for indoor-outdoor use.
1 3 x 3 inch flat sheet of styrofoam
1 small portion of fine flexible wire
1 yard red satin ribbon
plastic Christmas holly

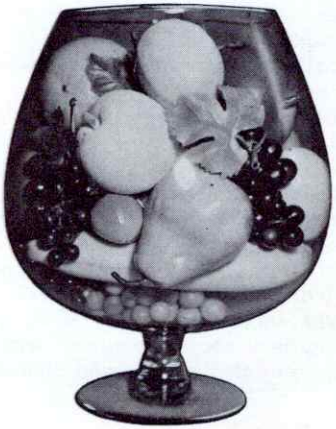
Secure narrow sides of graters together with fine wire. Secure styrofoam to back of graters with fine wire. Insert plastic flowers and ribbon in decorative fashion to edges of styrofoam. Assemble lamp cord, quick clamp plug, pin-type socket and bulbs. TEST. Place one bulb in each grater, secure to grater with fine wire. Hang in appropriate location and connect to electrical outlet.

Lighted Christmas Tree Greeting Card

1 sturdy piece of cardboard, 3 feet wide, 5 feet long
Green flocked paper, same size as cardboard (paper available from wallpaper store or as Christmas wrapping paper)
1 string UL approved multicolor twinkle lights (miniature size)
White poster paper
Drawing pen
Glitter and glue
Electricians tape

Cut a Christmas tree shape from cardboard, then cut same shape from flocked paper. Cut four ornament shaped posters from poster paper. Decorate these with glitter and write Christmas greetings on each. Glue the four ornaments onto the green flocked paper tree. In the space around ornaments on the flocked paper tree, mark off where each of the twinkle lights will go. Cut an opening for each light to come through. Pull lights through from back to front of paper tree. Tape each light in place. When all lights are taped in place, glue the flocked paper tree onto cardboard tree. (The light cord will be sandwiched between the sheet of cardboard and the paper.) Puncture a hole in top of tree and put a wire loop through it for hanging. A small star could be glued over the hole to camouflage wire.

Note: Substituting water-proof materials, out-door lights, etc., this can become an attractive yard or porch Christmas greeting to neighbors.



Fruit Bowl

Assorted hollow plastic fruit

1 string of 20 miniature clear lights

1 brandy snifter

Cut 1/2 inch slit in side of plastic fruit and insert a miniature light. Arrange fruit with lights in brandy snifter, bringing cord out at top.

Holiday Safety

1. Keep your tree standing in water, if used inside, from the day you bring it home until you take it down.

2. Buy light strings certified by the Underwriters' Laboratories.

3. For safety's sake, check strings carefully. Begin by straightening the strings to inspect them for frayed cords, exposed wires, and broken sockets.

4. To insure safe operation for outdoor decorations in rain or snow, use only sockets, plugs, cords and bulbs which are manufactured for outdoor use.

5. When working on outside lighting decorations be sure the power is turned off, especially if you are standing on the damp ground.

6. Always use washer rings (gaskets) on all sockets: on indoor strings to keep decorations (tinsel, icicles, etc.) from getting into sockets; on outdoor strings to keep water from seeping into sockets. As an added precaution, hang the sockets downward on outside trees.

7. Use insulated staples to hold light strings in place, not nails, tacks, or brads. When outlining eaves and roof peaks, light strings will stay in place if run through drive rings (available at hardware stores) hammered into eaves.

8. Do not overload the wiring system. If other lights dim when the tree is lighted, disconnect other electrical equipment while the tree lights are on.

APPETIZERS

SALADS

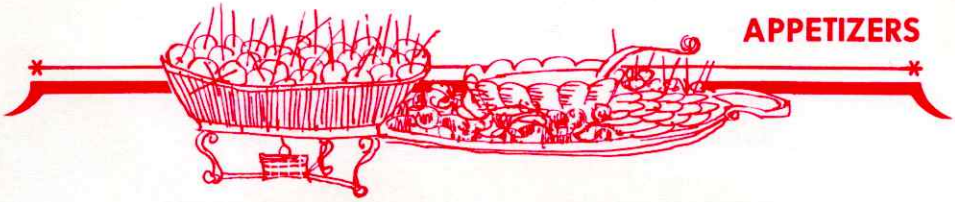
MAIN DISHES

VEGETABLES

BREADS

CAKES, COOKIES, PIE

CANDIES



Sauerkraut Balls

1/2 pound uncooked ham
1/2 pound pork
1/2 pound corned beef
1 medium onion
1 sprig parsley
Flour and eggs
2 cups flour
2 cups milk
1 teaspoon dry mustard
1 teaspoon salt
2 pounds sauerkraut
Bread crumbs

Grind meat in electric food chopper or blender. Add onion and parsley, pan-fry on medium heat until browned. Stir in flour, milk, dry mustard, and salt to meat mixture. Cook until thick on medium heat, stirring frequently. Turn into a pan to cool. When cool, add two pounds of well drained sauerkraut and put entire mixture through food chopper. Mix thoroughly. Roll into balls the size of walnuts, roll in flour then in slightly beaten egg. Coat with bread crumbs. Fry in deep fat at 375 degrees until slightly browned or broil on all sides until slightly browned.

Hot Cheese Dip

2 cups light cream
2 teaspoons dry mustard
1 teaspoon Worchestershire sauce
1 clove garlic, cut into halves
6 cups (1 1/2 pounds) coarsely shredded medium-sharp Cheddar cheese
3 tablespoons flour
Salt

In a saucepan, on medium heat, heat cream, mustard, Worchestershire sauce and garlic until hot, but not boiling. Mix shredded cheese with flour. Drop cheese by spoonfuls into the hot cream. Stir over low heat with a wooden spoon until cheese is melted and mixture is smooth. If a mild garlic flavor is desired, remove pieces of garlic at this time. For a stronger garlic flavor, leave garlic in cheese dip while it is being served. Season to taste with salt. Put cheese dip over a warmer and serve with shrimp, meatballs, French bread and bagels. Spear food on forks and dunk, keeping dip hot during serving. This can be prepared ahead and refrigerated or frozen until needed. Reheat slowly on low heat to bring out full flavor and silky smoothness.

Tuna-Cheese Puffs

1/2 teaspoon Worchestershire sauce

1 tablespoon minced green pepper

TOPPING:

1 teaspoon grated onion

1/2 teaspoon baking powder

1 cup flaked tuna

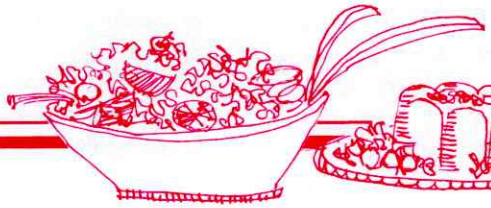
1/2 cup thick white sauce

1 beaten egg yolk

1 (3 ounce) package cream cheese

Spread tuna mixture on party white or rye bread. Spread topping over tuna. Broil in an electric oven until lightly brown, about 5 minutes.

SALADS



Holiday Cherry Cola Salad

2 packages (3 ounces each) black cherry flavored gelatin

1 cup crushed pineapple

2 bottles (regular size) cola

1 can (1 pound) dark sweet cherries, pitted

1 cup nuts, chopped

1 package (3 ounce) cream cheese

Drain cherries and pineapple. Combine juices. Bring to a boil one and a half cups of combined juices. Dissolve gelatin in hot juice. Add Cola... allow to congeal slightly. Add fruit and nuts. Crumble cheese and sprinkle in bottom of salad mold. Pour gelatin mixture into mold. Chill. Makes 8 servings.

Hot German Rice Salad

- 1 cup long-grain rice
- 8 slices bacon
- 1/3 cup sugar
- 1/3 cup vinegar
- 2 tablespoons water
- 1/2 teaspoon salt
- 1/2 teaspoon celery seed
- 1 tablespoon chopped onion
- 2 tablespoons chopped green pepper
- 2 tablespoons chopped pimento
- 1 hard-cooked egg, diced

Cook rice according to package directions. Cook bacon till crisp; drain and crumble. In saucepan, combine 1/4 cup of the bacon drippings, the cooked rice, and remaining ingredients except bacon. Cook and stir until liquid is absorbed; add bacon; toss. Serve hot. Top with additional crumbled bacon and hard-cooked egg slices, if desired. Makes 6 servings.

Cranberry-Raspberry Salad

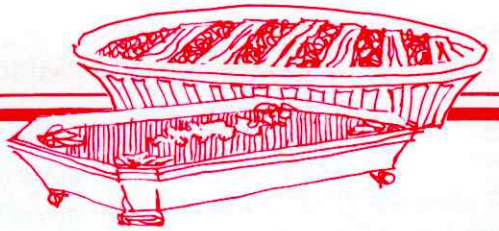
- 1 package (3 ounces) lemon flavored gelatin
- 1 package (3 ounces) raspberry flavor-gelatin
- 1 package (10 ounces) frozen raspberries
- 1 1/2 cups boiling water
- 1 cup cranberry-orange relish
- 1 bottle (7 ounces) lemon-lime carbonated beverage

Dissolve gelatin in boiling water. Add frozen raspberries and break apart with fork. Stir in relish. Slowly add lemon-lime beverage. Mold in 9" square pan. Makes 9-12 servings.

Sauerkraut Salad

- 1 large can sauerkraut
- 1 1/2 cups sugar
- 1/2 cup salad oil
- 1/2 cup vinegar
- 1/2 cup chopped onion
- 1/3 cup chopped green pepper
- 1/2 cup chopped celery
- 1/3 cup sliced carrots
- 2 teaspoons pimento

Mix together above ingredients and add 1 large can of kraut that has been rinsed very well. Let stand at least 1 hour before serving.



Christmas Sausage Fondue

- 1 1/2 pounds bulk sausage
- 2 tablespoons minced green onion
- 1/4 cup chopped pimento
- 1 teaspoon dry mustard
- 12 slices white or wheat bread (crust removed)
- 6 eggs, beaten
- 3 cups milk
- 1 teaspoon salt
- 2 teaspoons Worchestershire sauce
- Pimento strips and green olives for garnish

Lightly brown sausage in skillet on medium heat and drain fat. Add onion, pimento and dry mustard. Line bottom of greased 8 x 12 inch pan with 6 slices bread (if bread does not cover pan fill in with more bread pieces). Spoon sausage mixture over bread. Cover top with remaining bread. Combine salt, eggs, milk, and Worcestershire sauce. Pour over. Chill overnight. Bake in electric oven at 325 degrees for 1 hour and 15 minutes. Garnish with pimento and olive to form a poinsettia.

Turkey Imperial

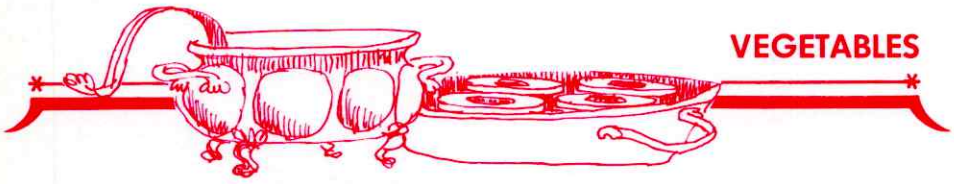
- 2 cups milk
- 4 tablespoons flour
- 1/4 cup butter or margarine
- 1 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 cups diced cooked turkey
- 1 1/2 cups cooked spaghetti
- 1/4 cup chopped pimento
- 3/4 cup grated cheese
- 3/4 cup soft bread crumbs
- 1/4 cup melted butter or margarine
- 1 4 ounce can mushrooms

Make a white sauce of milk, flour, 1/4 cup butter, and seasoning. Combine the white sauce with the spaghetti, mushrooms, pimento and cheese. Place in an electric fry pan preheated to 325 degrees. Turn to 200 degrees and cook with lid on for 20 minutes. Sprinkle with bread crumbs that have been combined with the melted butter. Turn broiler element (in lid) on for five minutes or until crumbs are browned. This may also be baked in a casserole in the electric oven at 350 degrees for 45 minutes.

Pork Chop Platter

1 teaspoon salt
2 tablespoons melted fat
1 10 1/2 ounce condensed chicken rice soup
6 lean pork chops, 3/4 inch thick
Prepared mustard
1/4 cup flour

Spread pork chops with a thin coating of mustard. Combine salt, pepper and flour in a paper bag; shake chops in bag to coat with flour, then brown in melted fat. Place chops in baking dish, cover with soup. Cover and bake in electric oven 350 degrees for 40 minutes.



VEGETABLES

Sweet Potato and Apple Scallop

2 cups cooked sweet potatoes, sliced thin
1/2 cup brown sugar
1 teaspoon salt
1 1/2 cups tart apples, sliced thin
4 tablespoons butter

Put half the potatoes in a buttered baking dish. Cover with half the apples; sprinkle with half the sugar; dot with half the butter and sprinkle with half the salt. Repeat. Cover and bake in electric oven at 350 degrees for 30 minutes. Uncover and bake until the apples are soft and the top is brown. Makes 6 servings.

Broccoli-Corn Bake

1 package (10 ounce) frozen chopped broccoli, thawed
1 can (1 pound) cream-style corn
1/4 cup cracker crumbs
1 beaten egg
2 tablespoons butter, melted
1 tablespoon instant minced onion
1/2 teaspoon salt
Dash pepper
2 tablespoons butter, melted
1/4 cup cracker crumbs

Combine first 8 ingredients in a 1 1/2 quart casserole. Blend 1/4 cup cracker crumbs and 2 tablespoons butter; sprinkle over top. Bake in electric oven at 350 degrees for 45 minutes. Makes 6 servings.

Cheesed Onion Bake

- 6 cups thinly sliced onion rings (about 6 medium onions)
- 1/4 cup all-purpose flour
- 2 cups milk
- 1/2 teaspoon salt
- 2 cups shredded sharp process American cheese (1/2 pound)

Place onion rings in ungreased 1 1/2 quart casserole. Melt butter in saucepan; blend in flour. Gradually stir in milk. Cook on medium heat, stirring constantly, until thick. Stir in salt and cheese. Pour over onions. Bake in electric oven at 350 degrees for 30 minutes or until onions are tender. Makes 6-8 servings.

BREADS

Walnut Herb Batter Bread

- 3 tablespoons chopped parsley
- 1 1/2 teaspoons basil leaves
- 1/8 teaspoon garlic powder
- 4 1/2 cups sifted flour
- 3/4 cup chopped walnuts
- 1 cup milk, scalded
- 2 tablespoons sugar
- 1 tablespoon salt
- 2 packages dry yeast
- 1 cup warm water

Add sugar and salt to milk and cool. Dissolve yeast in warm water. Add milk mixture, parsley, basil and garlic powder. Add flour and beat for 2 minutes until satiny. Let rise in warm place* for 45 minutes. Add walnuts and stir down. Beat for one minute. Turn into buttered 1 1/2 quart casserole. Bake in electric oven at 375 degrees for one hour. Cool completely before slicing.

*For just the right temperature for rising, turn electric oven to 350 degrees for one minute, then turn off. Oven will be warm enough for bread to rise.

Old World French Bavarian Bread

2 packages yeast (dry or compressed)
1/4 cup water (lukewarm for compressed - warm for dry)
1/2 cup milk
1/3 cup sugar
1 teaspoon salt
2/3 cup melted butter
4 cups sifted enriched flour
1 1/2 teaspoons vanilla
4 eggs, beaten

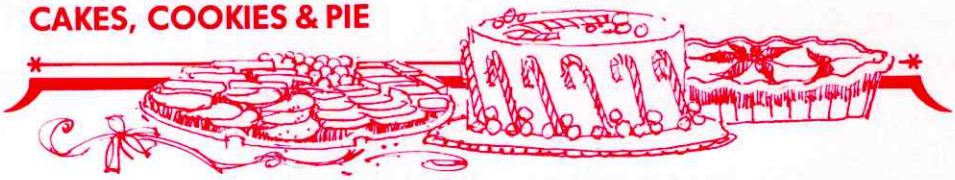
Soften yeast in water. Scald milk, add sugar, salt and butter; cool to lukewarm. Add flour to make a thick batter; mix well, add more flour to make stiff batter and beat thoroughly until smooth. Cover, let rise in warm place until bubbly - about 1 hour, stir down, turn batter into a well greased 10" tube pan. Let rise until double in bulk - about 45 minutes. Bake in electric oven preheated 350 degrees, about 35 minutes. When cool, drizzle with icing made from confectioners' sugar and decorate with blanched almonds and chopped candied fruit. Icing may be flavored with 1/4 teaspoon almond extract if desired.

All Bran Refrigerator Rolls

3/4 cup shortening
3/4 cup sugar
2 cups All Bran
1 cup boiling water
1 1/2 teaspoon salt
2 eggs, beaten
2 cakes yeast dissolved in
3/4 cups warm water
5 cups sifted flour

Mix shortening, sugar, All Bran, salt and then hot water. Stir until shortening is melted, cool and add eggs. Add the yeast and flour, mix. Cover and place in refrigerator for 4 hours or over night. Work down and make into buns, let rise again. Bake in electric oven at 375 degrees for 25 to 30 minutes.

CAKES, COOKIES & PIE



Coconut Date Balls

1 1/3 cups, flaked, toasted coconut

1 cup chopped walnuts

1 cup corn flakes

1 cup sugar-coated Rice Krispies
(or two cups of either of the cereals)

3/4 cup granulated sugar

1 cup chopped dates

2 eggs well beaten

1 teaspoon vanilla

Combine sugar, dates and eggs in a skillet. Cook on medium heat, stirring constantly, until mixture pulls away from sides of pan (about 5 minutes). Turn heat off. Stir in vanilla and walnuts, then carefully stir in cereal. Cool slightly. Moisten hands in cold water and shape mixture into small balls. Roll each in toasted coconut. Chill and store in refrigerator. Makes about 2 dozen.

Quick Orange Cake

1/2 cup melted butter

1 cup sugar

2 eggs

3/4 cup orange juice

2 cups flour

4 teaspoons baking powder

1/4 teaspoon salt

Rind of 2 oranges

3 tablespoons sugar

Add hot butter to 1 cup sugar. Add well-beaten eggs and orange juice. Add sifted dry ingredients and mix well. Pour into greased 8" x 8" x 2" pan. Grate orange rind; mix with 3 tablespoons sugar. Sprinkle on cake. Bake in an electric oven at 350 degrees for 50 minutes.

Holiday Pie

CRUST:

1 1/2 cups chocolate cookie crumbs
(about 12 to 14 cookies)

4 tablespoons butter, melted

Combine finely rolled cookie crumbs and melted butter and press into 9 inch pie plate. Chill.

FILLING:

1/4 teaspoon salt
3 egg whites
1/4 cup sugar
1/2 cup candied fruits
10 Maraschino cherries cut in quarters
2 tablespoons cherry syrup
1 teaspoon rum flavoring
1/3 cup confectioners' sugar
1 1/2 cup cream, whipped

Beat egg whites and salt until foamy, add granulated sugar gradually, beat until stiff, but not dry. Fold in next four ingredients.

Add confectioners' sugar to whipped cream; fold into first mixture. Pour into crust and freeze firm.

Swedish Roll-Ups

1 pound flour
1 pound cottage cheese
1 pound margarine or butter
2 cups finely chopped nuts
2 cups granulated sugar

Mix the flour, cottage cheese and butter together and chill. Break off dough the size of a walnut and flatten with the bottom of a glass. Spread 1/2 to 1 teaspoon mixture consisting of nuts and sugar. Roll up dough jelly-roll fashion. Bake in electric oven at 400 degrees for 10-12 minutes. Serves or makes 6 dozen.

Upside-Down Mincemeat Cake

2 tablespoons butter or margarine
2 cups prepared mincemeat
1 package lemon cake mix
1 cup brown sugar
1 cup heavy cream, whipped

Mix butter, sugar and mincemeat, place in 10 1/4 inch ring mold. Heat mixture in electric oven at 375 degrees, while mixing cake. Prepare cake as described on package. Remove ring mold from oven and stir mincemeat mixture thoroughly. Pour cake batter over hot mixture. Bake in electric oven at 375 degrees about 25 minutes or until cake is delicately brown and springs back to a light touch. Let stand a few minutes; turn out upside-down on platter. You may cool in pan and just before serving, warm in slow oven of 300 degrees, 10-15 minutes. Place small dish of whipped cream in center.

Christmas Chocolate Bars

2 3/4 cups light brown sugar: 1 pound
6 eggs
4 ounces bitter chocolate
3 cups all-purpose flour
1 tablespoon cinnamon
1 1/2 teaspoon cloves
1/2 teaspoon allspice
1 teaspoon each soda and salt
1/2 cup honey or molasses
2 1/2 cups citron, candied lemon, orange, pineapple and nuts -- preferably blanched almonds

Preheat electric oven to 350 degrees. Grease two 9 x 13 x 1 1/2 inch pans. Sift sugar and gradually beat with eggs until light. Grate and add chocolate. Combine and sift flour, cinnamon, cloves, allspice, soda and salt. Add sifted ingredients to egg mixture, alternately with honey or molasses. Add citron mixture. Spread with spatula into pans and bake about 25 minutes. When cool, ice with your favorite chocolate butter icing. Cut into bars and serve. Yield: 108 1 x 2 inch bars.

Refrigerator Lace Cookies

1 tablespoon milk
1 1/2 teaspoons grated orange or lemon rind
1/2 cup white sugar
1/2 cup brown sugar
1 cup sifted all-purpose flour
1/2 teaspoon each soda and salt
1/2 cup butter
1 egg
1/2 teaspoon almond or vanilla extract
1 cup rolled oats

Stir and blend well all ingredients except rolled oats. Work the rolled oats in with hands. Form into 2 inch in diameter roll and chill 12 to 24 hours. Slice roll thinly and bake on greased cookie sheet, in an electric oven at 400 degrees 8 to 10 minutes.

To vary flavor, use 1 1/2 tablespoons molasses and 2 additional tablespoons of flour. Yield: 60 2 inch cookies.

Dark Fruit Cake

- 4 cups sifted all-purpose flour
- 1 tablespoon each of cinnamon, cloves, allspice & nutmeg
- 1/2 tablespoon mace
- 1 1/2 teaspoons salt
- 2 1/2 pounds currants
- 2 1/2 pounds chopped raisins
- 1 pound chopped citron
- 1 pound pecan meats
- 1 pound brown sugar
- 1 pound butter
- 15 beaten egg yolks
- 1/2 cup fruit juice: Prune, apricot or grape or
- (1/4 cup bourbon whiskey and 1/2 cup wine)
- 15 egg whites

Combine flour and spices. Reserve 1 cup flour. Sprinkle currants, raisins, citron and nuts well with reserve flour. Add brown sugar, to fruit and nut mixture. Cream butter and beat in 15 egg yolks. Add flour mixture to butter mixture alternately with fruit juice. Fold in the floured fruits and nuts. Beat egg whites until stiff, but not dry. Fold in the other ingredients. Bake a 2 1/2 pound cake in prepared pans for 3 to 4 hours. Over 5 pounds, allow at least 5 hours. Place cake pan in shallow pan filled with water in the electric oven preheated to 275 degrees. Remove water pan the last hour of baking. Cool and store. Yield: Two 4 1/2 x 8 inch plus two 9 inch tube pan cakes -- about 12 pounds.

Buche De Noel

- 1/2 cup powdered sugar sifted
- 4 egg yolks
- 1 teaspoon vanilla
- 4 tablespoons cocoa
- 1/8 teaspoon salt
- 4 egg whites, beaten stiffly with
- 1/2 teaspoon cream of tartar

Mix sugar and egg yolks until creamy. Add vanilla, cocoa and salt. Fold egg white mixture into cake batter. Line a shallow 8 x 12 inch pan with heavy greased paper and spread dough to a thickness of 1/4 inch. Bake in electric oven for 25 minutes at 325 degrees. Let cool for 5 minutes. Loosen edges and reverse pan on a clean towel dusted with powdered sugar. Trim off crusty edges, spread with filling and roll. Place with seam side down on serving plate.

Chocolate Filling for Buche De Noel:

- 3 ounces bitter chocolate
- 1 well-beaten egg
- 3/4 cup evaporated milk
- 1 cup sugar
- 1 teaspoon vanilla

Melt chocolate on very low heat. Add egg, milk, and sugar. Cook on medium heat for 20 minutes stirring frequently. Remove from heat and beat with electric mixer for 1 minute. Add vanilla. Cool sauce before using.

CANDY

Pecan Crunch

4 squares (4 ounces semi-sweet chocolate)

1/2 cup finely cut walnuts

1 cup sugar

2/3 cup coarsely cut pecans

Melt sugar in saucepan on high heat, stirring constantly until melted. Add coarsely chopped nuts. Pour quickly into small foil containers or pan lined with aluminum foil. Cool. Melt chocolate in saucepan on very low heat. When chocolate is melted, spread on cold brittle. Sprinkle with finely chopped nuts. If mixture is poured into pan the brittle should be broken into pieces. Yield - about 30 pieces.

Two-Tone Mallow Bites

2 6 ounce packages Butterscotch morsels

1 tablespoon shortening

1 cup chopped nuts

2 cups miniature marshmallows

2 6 ounce packages chocolate morsels

1 tablespoon shortening

Melt the butterscotch morsels and 1 tablespoon shortening on low heat. Add the chopped nuts. Spread in a greased nine-inch square pan. Sprinkle marshmallows evenly over the butterscotch layer, pressing in gently. Melt the chocolate morsels and shortening on low heat. Spoon onto and spread evenly over marshmallows. Top with nut halves if desired. Cool until firm. Cut into squares.

Popcorn Trees

1 teaspoon water

3 cups popcorn

Red cinnamon candies

Green colored sugar

6 ice cream cones

2 1/2 cups sifted confectioners' sugar

1 unbeaten egg white

Combine the sugar, egg whites and water. Stir until well blended. Cover each ice cream cone with about 2 tablespoons of the frosting. While it is still soft, press popcorn all over the surface of the cones. Decorate with red cinnamon candies between kernels of corn. Sprinkle each cone with green colored sugar.

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